



Ossau-Iraty, A.O.P.

The Ossau-Iraty will be more flavourful after the aging in a cave.

For more details on this cheese, we invite you to consult the French form.



CHARACTERISTICS

Paste	Firm
Intensity	Strong
Milk Origin	Ewe
Milk Treatment	Raw
Country	France
Region	N/A
Details	N/A
Producer	Fromagerie du Pays d'Aramits
Fat	28%
Minimum Refinement	5 month(s)
Family	Hard uncooked cheese
Manufacturing Mode	Handicraft production
Particularities	N/A
Aspect	N/A
Taste	N/A

PAIRING

White Wine



Aromatic and mellow
Jurançon, Pouilly-Fumé

Red Wine



Fruity and medium-bodied
Pomerol, Tignanello

Beer



Blonde Amère
Maibock, Pilsner

SIMILAR PRODUCTS

- » Manchego (en)
- » Manchego 12 mois, A.O.P. (en)
- » Zacharie Cloutier (en)